

ABSTRACT

Processed cereal food quality enhancers comprising
white potato-derived water-soluble acidic
5 polysaccharides. Outward migration of starches of the
processed cereal foods is prevented, loss of luster is
improved, clumping within the food is eliminated for
improved loosening properties, and clouding of the
boiling water used for reconstitution is avoided, thus
10 enhancing the quality of the processed cereal foods.